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They crackle, redden and smoke a little, but are withdrawn long before they become charred or brown. They are then pounded in a mortar until they are coarsely broken, but not reduced to powder, as is the fashion among Westerners. The small coffee-pot is then half filled with boiling water from the larger one, and the coffee poured into it.

A few aromatic seeds, or saffron, are added, and the process of boiling is not allowed to continue for more than five minutes, and is never allowed to be violent. There is a strainer in the spout of the coffee-pot made of the inner part of palm bark. In Arabia it is served very hot and without sugar, and the cups are never more than half filled.

In Egypt and Syria it is made very sweet by the addition of sugar while boiling, and upon great occasions it is impregnated by the delicious fragrance of ambergris, which may be dissolved in the coffee pot, or the liquid may be poured upon a piece which is set in the bot-

om of the parlor or drawing-room by removing the large screen, and replacing it by a small carved one of teak-wood inlaid with mother-of-pearl, and draping the curtains back a little.

Here in this quaint corner we have transplanted the best of Moorish art, minus the dirt, fleas, etc., etc., which are necessary adjuncts when the same is enjoyed in the land of the Sultan. Here is a spot where both mind and body will find rest and refreshment, and by a little stretch of imagination we may easily fancy ourselves served by beautiful slaves and lulled to rest by the sound of their sweet voices.

#### DECORATIVE NOTE.

**P**LAIN fabric is better suited to most decorative purposes than a figured one; there is more dignity about it, and the lines



CARVED OAK CHIMNEY PIECE, WITH DOLPHINS, TRITONS AND MARINE DEITIES. XIX CENTURY RENAISSANCE. FROM "DESIGNS AND DECORATIONS." BY ALDAM HEATON.

tom of the cup. Etiquette requires that but a single mouthful should be sipped, when the cup is returned to be refilled.

Coffee and a pipe are offered to each visitor upon his arrival, after the fashion of pipes and tea in Japan. By the way, a rather curious fact is that the Moors are said to drink more tea in proportion than any other nation on the globe, and Corea, next door to China, uses very little real tea—it being too expensive for the masses—but the people make a beverage by infusing ginger in hot water. A tea is also made by some, of the dried leaves of hawthorn, but this is rather insipid.

The arrangement of the tea may be varied according to the season or the exigencies of the occasion. By dropping the curtains which are hung behind the lattice under the shelf and drawing the screen closer, a separate room or cosey corner is arranged, which may be heated by burning charcoal in the bronze brasier. The den can be made a part

of the drapery are more effective when unbroken by a pattern. The material, if for a mantel drapery, should be rather heavy, or look so; and deep, rich tones—not, necessarily, very dark—are better than light ones. Corduroy, velveteen, velours, and plantation cloth are commended for the purpose. Of course there must be a board prepared that will fit over the top of the mantel shelf, and it should be covered smoothly with the stuff; then the drapery can be tacked to it according to design.

The same arrangement of drapery would be pretty and suitable for a toilet table, for which all the pretty figured silks and *crêpes* can be used with happy results. For the toilet table a full flounce of white muslin or plain *crêpe* should first be hung all around, then the silk or other fabric draped over it. It will be found charmingly effective where a color or flower scheme is being carried out.